

Special Event Menus



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therustypelican.com |   / RustyPelicanMiami |

SILVER PACKAGE

House Table Linens and Napkins, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Plated Entrée, Dessert

SALADS

- Classic Caesar Salad** shaved parmesan, garlic roasted croutons, crisp capers
- House Mixed Greens** seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

- Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus
- Pan Seared Salmon** roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

DESSERT

- Dessert or Personalized Specialty Cake**

BEVERAGES

- Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

65 per person
Make it a Duet 5 per person

Menus are subject to a 24% administrative charge and 8% sales tax.

GOLD PACKAGE

House Table Linens and Napkins, Chiavari Chairs, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of One Plated Entrée, Dessert

HORS D'OEUVRÉS

HOT

Vegetable Spring Roll
Coconut Shrimp
Turkey Meatballs
Chicken Tostada

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Classic Caesar Salad shaved parmesan, garlic roasted croutons, crisp capers
House Mixed Greens seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus
Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

DESSERT

Dessert or Personalized Specialty Cake

BEVERAGES

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

75 per person
Make it a Duet 5 per person

Menus are subject to a 24% administrative charge and 8% sales tax.

PLATINUM PACKAGE

Premium Linens and Napkins, Chiavari Chairs, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of One Plated Entrée, Dessert

HORS D'OEUVRES

HOT

Vegetable Spring Roll
Coconut Shrimp
Turkey Meatballs
Chicken Tostada

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

SALADS

Classic Caesar Salad shaved parmesan, garlic roasted croutons, crisp capers
House Mixed Greens seasonal blend of organic greens, heart of palm, tomatoes, smoked tomato vinaigrette

PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus
Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

DESSERT

Dessert or Personalized Specialty Cake

BEVERAGES

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

85 per person
Make it a Duet 5 per person

Menus are subject to a 24% administrative charge and 8% sales tax.

ENHANCEMENTS

Per Person Minimum Count 25

HORS D'OEUVRES

HOT

- Crab Cake Bite** 5
- Pig n Blanket** 3
- Marinated Beef Skewer** 5
- Grilled Chicken** with Peruvian bbq sauce 5
- Homemade Empanadas** with 12 hr braised short rib 5
- Chinese Potsticker** with pork and scallion filling 5

COLD

- Ahi Tuna Poke** 5
- Shrimp Cocktail** 5
- Ceviche** 5

APPETIZERS

- Crab Cake** with chipotle aioli 12
- Shrimp Cocktail** with cocktail sauce 10
- Short Rib Empanada** with tomato-vanilla Jam 8
- Mushroom Ceviche** aji amarillo, choclo, cancha and sweet potato 6
- Crispy Polenta** with chicken cacciatore, Italian chicken stew with tomato, peppers and olives 8

SALADS

- Wedge** iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing 7
- Goat Cheese** cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette 6
- Caprese Salad** with balsamic glaze and basil oil 9

ENTRÉES

- Sautéed Broccoli & Crispy Tofu (vegan)** soy honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds 11
- 8oz Filet** fingerling potatoes, asparagus, wild mushroom demi-glaze 18
- 10oz New York** sautéed mushrooms, onions, fingerling potatoes 14
- Chilean Seabass** sweet Thai chili sauce, black forbidden rice, honey baby carrots 18
- Mahi Mahi** roasted plantain mash with double smoked bacon, mango papaya relish, asparagus 14
- Broiled Lobster Tail** butter mashed potato, green beans, herb drawn butter 20
- Surf & Turf** grilled filet mignon & broiled lobster tail, mashed potatoes, grilled broccoli, herb drawn butter 24

PLATING ENHANCEMENTS

- Duet Entree** 5
- Pre-determined Entrée** 5

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MINGLING STATIONS

Attendant required. 250 fee per attendant.

Street Tacos seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 18

Sushi (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 25

On the Fry french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider 14

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 15

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon MKT

Antipasto american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 16

Cheese assorted international and artisanal domestic cheeses 16

Pasta rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto 18

Ceviche and Tartare Station fresh scallops, shrimp, salmon, tuna, snapper served with traditional ceviche, yuzu soy, passionfruit, lemon, lime and aji amarillo marinades 25 per person

Mozzarella Station fresh mozzarella prepared tableside and pulled to perfection with local heirloom tomatoes, fresh basil, american charcuterie and marinated olives 20

Paella Station Spanish bomba rice prepared tableside, shrimp, lobster, calamari, clams, mussel and garlic parsley olive oil 30

CARVING STATIONS

Priced Per Person. Attendant required. 250 fee per attendant.

Atlantic Salmon caper lime tartar sauce 15

Oven - Roasted Turkey 13

Honey Spiral Ham 10

Suckling Pig 15

Roasted Prime Rib au jus and horseradish cream 19

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